

thermomix

VORWERK

Milo Cheesecake - ThermInspiration

TM 5

Total: 4h 8min

Preparation: 4h 8min

12 portion(s)

medium

Accessories you need:

Butterfly

Ingredients

Base

- 125 grams Butter Cold, Cubed
- 300 grams Chocolate Digestives
- 25 grams Coconut Desiccated

Cheesecake

- 300 grams thickened cream
- 340 grams cream cheese Hard block, cubed
- 30 grams sugar White or Caster
- 180 grams Milk
- 150 grams Milo
- 4 teaspoons gelatine
- 3 tablespoons hot water

Preparation

Base

Before beginning, please read through all steps & tips.
Take cream cheese out of fridge, cube and set aside.

Place butter, biscuits & coconut into bowl. Mix for **15 Seconds/ Speed 6**.
Line springform tin and press base mixture into tin evenly. Place into refrigerator. Clean and dry mixing bowl.

Cheesecake

Insert butterfly on blades, then place cream into bowl. Blend on **Speed 3** until softly whipped ~ Keep an eye on cream so as not to turn into butter. Remove butterfly & Set aside cream in another bowl.

Without washing the bowl, Add cream cheese and sugar to mixing bowl. Mix for **15 seconds/ Speed 5**, Scrape down sides of bowl and **repeat**.
Set aside in another bowl.

Without washing the bowl, Place milk into bowl. Heat for **4 minutes 30 seconds/ 90 degrees/ Speed 3**. While milk is heating, spoon gelatine powder into small bowl and add hot water, leave to dissolve. Once milk has finished heating, add Milo to bowl and combine **40 seconds/ Speed 3**. Spoon gelatine mixture into bowl through mixing bowl lid while they are combining.

Add cream cheese mixture to mixing bowl and combine for **15 seconds/ Speed 3**. Scrape down sides and add whipped cream to mixing bowl and combine for another **15 seconds/ Speed 3**.

Take springform pan out of fridge and pour cheesecake mixture in. Tap carefully on bench to rid of any air bubbles. Leave to set in refrigerator for minimum of 4 hours or overnight.

Enjoy!

Caution:

Please note that the TM5 mixing bowl has a larger capacity than the TM31 (capacity of 2.2 liters instead of 2.0 liters for TM 31). Recipes for the Thermomix TM5 may not be cooked with a Thermomix TM31 for safety reasons without adjusting the quantities. **Risk of scalding by spraying of hot liquids:** Do not exceed the maximum filling quantity and observe the filling level markings of the mixing bowl!

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Please observe the safety instructions in the Thermomix ® instruction manual at all times.

Author: guest Source: <http://www.recipecommunity.com.au>